

Axia Isola

a sophisticated silhouette

Designer Collection

- island canopy rangehood
- sleek styling
- 600 cfm PRO motor
- Silent Kit noise reduction
- 4 halogen lights
- 3 speed control
- integrated control panel
- stainless steel baffle filters
- modified pro depth
- convertible to ductless*
- adjustable mounting system
- Easy Cube motor access
- sone range: 3.5 - 6.5
- 6" round duct

* it is highly recommended that professional style cooking always be vented to the outside.



Size/Color/Model

36 x 29 Stainless 630000815

48 x 29 Stainless 630001068

The slim stainless steel and glass profile of the Axia Isola is perfect for the sleek and modern kitchen. The quiet, 600 cfm PRO motor is located in the chimney, allowing for an ultra thin canopy and room for a view. Part of the designer collection, the Axia Isola looks and performs equally well over professional or European style cooking surfaces.

accessories

Ductless Conversion Kit

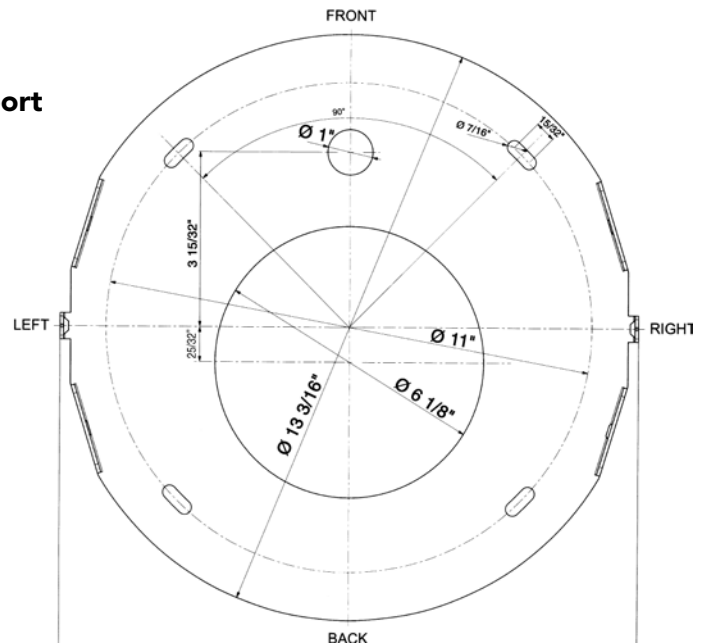
Includes: • Lower Chimney with hole for ducting • Ductless Diverter Assembly • Vent Grate • Charcoal Filter

Stainless 620000042

Replacement Charcoal Filter 620000041



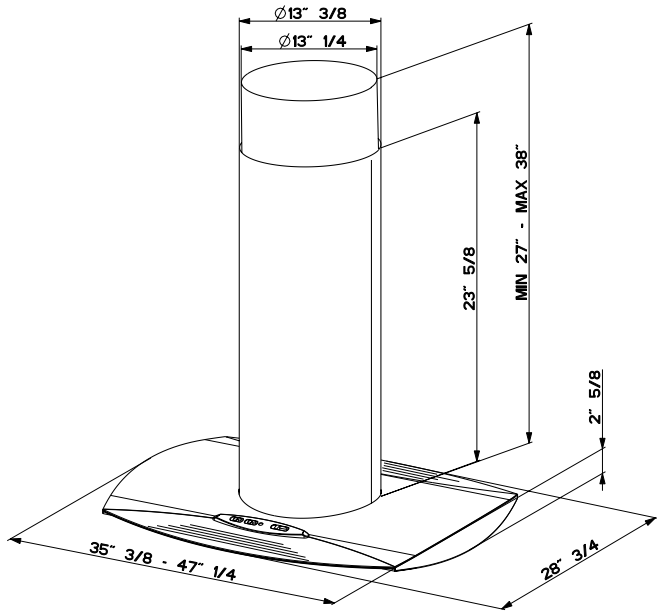
Mounting Support Template



The hole in the ceiling for the ductwork should not be centered over the exact center of the cooking surface as the duct work that runs up inside the chimney and through the ceiling is not in the exact center of the chimney.

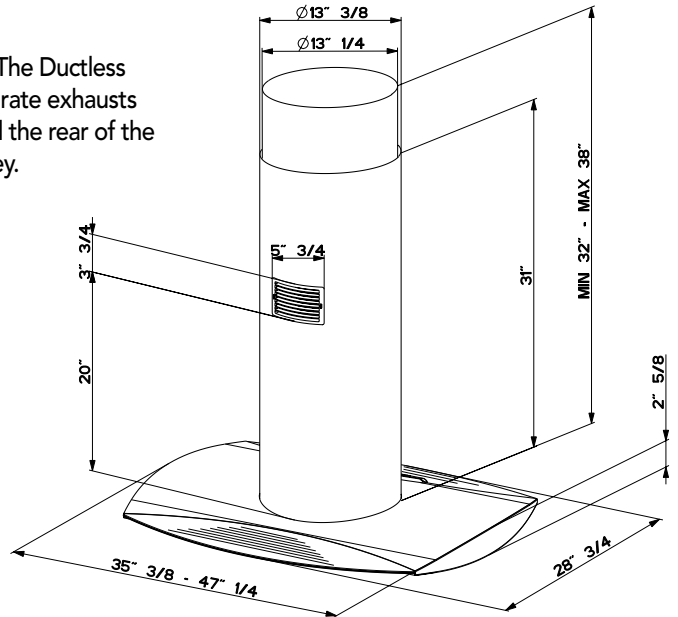
Dimensional Diagrams

Ducted

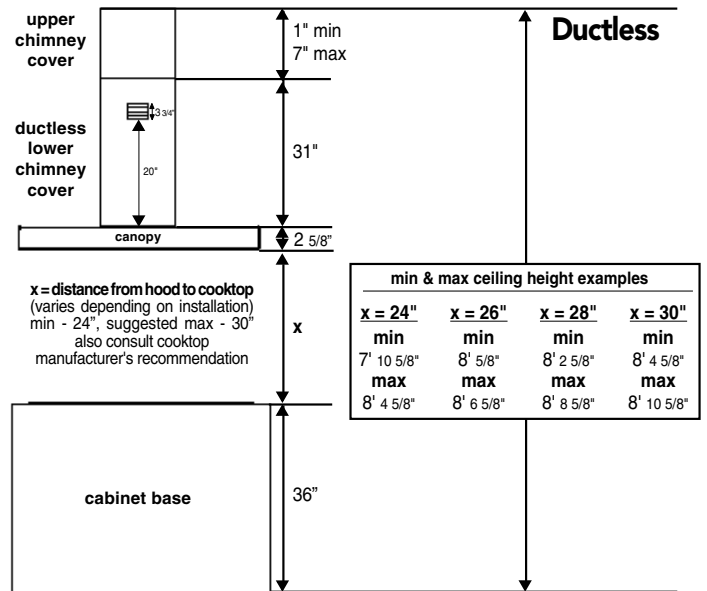
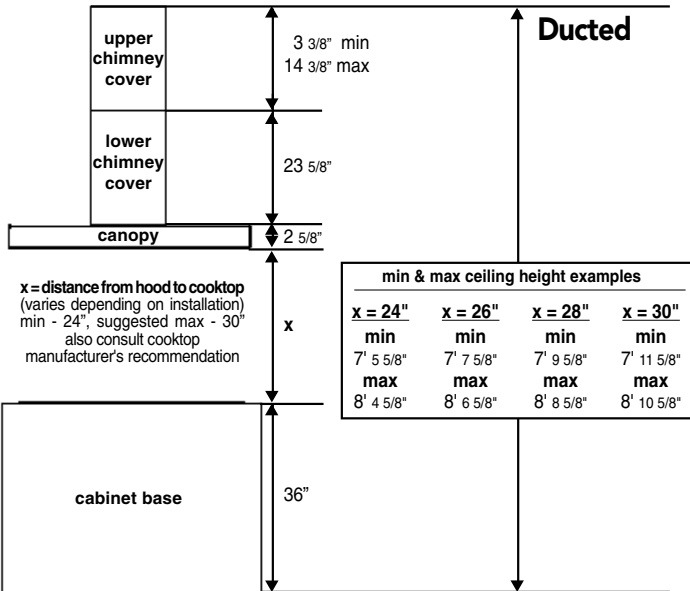


Ductless

Note: The Ductless Vent Grate exhausts toward the rear of the chimney.



Pre-Planning Your Installation - Important: Consult the installation instructions before you begin installing this rangehood.



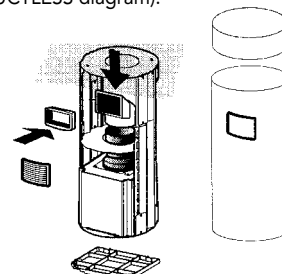
The ducted Axia Isola chimney can be adjusted for ceilings between 7' 5 5/8" and 8' 10 5/8" depending on the distance between the bottom of the hood and the cooktop (distance x in above DUCTED diagram). The ductless Axia Isola chimney can be adjusted for ceilings between 7' 10 5/8" and 8' 10 5/8" depending on the distance between the bottom of the hood and the cooktop (distance x in above DUCTLESS diagram).

Pre-Planning Your Ductwork

Make your ductrun as straight and short as possible. The ductrun should not exceed 35 equivalent feet if ducted with the required minimum of 6" round duct. Count 45° angles as 3 feet, 90° elbows as 5 feet, and 90° flat elbows as 12 feet.

For best results, use no more than three 90° elbows. Make sure that there is a minimum of 24" of straight duct between elbows if more than one is used. Do not install two elbows together. If you must elbow right away, do it as far away from the hood's exhaust opening as possible.

WARNING! Product specifications are subject to change without notification. Consult the installation instructions before you begin installing this rangehood.



Ductless Installations*

For installations where ductwork is impossible or highly impractical, a ductless conversion kit is available. A charcoal filter, which attaches under the blower assembly, absorbs smoke and odors. A ductless diverter assembly directs the air out to a lower chimney with a vent grate cut into the back.

* it is highly recommended that professional style cooking always be vented to the outside.